

Water's Edge

STARTERS & SOUPS

Crispy Calamari	17
Calamari Rings, Shishito Peppers, Charleston Original Seasoning, and a Yellow Curry Remoulade	
Prince Edward Island Mussels 	20
With Artichoke Hearts, Tomatoes, Roasted Red Peppers, and Capers in a White Wine and Fresh Herb Broth	
<i>Wedge</i> Crab Soup	8 12
Our Twist on a Local Favorite. Lump Blue Crab Meat, Bacon, Cream, Roasted Sweet Corn, Cilantro, & Chipotle Peppers	
Peel and Eat Shrimp 	17
Half Pound of Fresh Chilled Shrimp Dusted with Charleston Original Seasoning and Served with House Made Cocktail Sauce	
Fresh Avocado Hummus 	14
Carrots, Cucumbers, and Warm Pita	
Baked Crab and Spinach Dip	18
Blue Crab, Spinach, and Cream Cheese, Topped with Parmesan and Served with Crispy Pita Chips	
Boom Boom Shrimp	17
Crispy Fried Shrimp Tossed in House Made Spicy Boom Boom Sauce Over Coleslaw with Green Scallions	

Oysters on the Half Shell* 	
House Made Cocktail, Raw Horseradish, Saltine Crackers, and Lemon	
Gulf Oysters*	MKT
Specialty Oysters* Offered Daily	MKT

SALADS

<i>The Wedge</i> Salad 	14
Chilled Iceberg Wedge, Blue Cheese Wedge, Candied Bacon, Heirloom Tomatoes, and Chunky Blue Cheese Dressing	
Caesar Salad 	10
Classic Caesar Salad	
House Salad 	10
Field Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons	
Creamy Balsamic Vinaigrette . Buttermilk Ranch Chunky Blue Cheese . Mustard Vinaigrette . Caesar	
 All Dressing 	

CHEF SPECIALTIES

(No Modifications)

<i>Wedge</i> Shrimp and Grits 	29
Fresh Shrimp, Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Grits	
Lobster and Grits	MKT
Southern Fried Lobster Tail, Smoked Gouda Grits, with a Roasted Jalapeño, Sun-Dried Tomato, & Corn Cream	
Seafood Paella 	44
Lobster, Shrimp, Salmon, Mussels, Scallops, & Chorizo Over Red Rice in a Rich Tomato Pepper Broth	

Dinner Menu

ENTRÉES (No Modifications)

Smoked Salmon Pasta*	32
House Smoked Salmon, Penne Pasta, Peppers, Fresh Basil, & Vodka Tomato Cream	
Grilled BBQ Salmon* 	32
North Atlantic Salmon with Lowcountry Red Rice, Grilled Asparagus, and Finished with Smokey BBQ Sauce	
Pan Roasted Chicken 	28
16 Ounce Bone-In Chicken Breast with Goat Cheese Mashed Potatoes, Broccolini, and Sun-Dried Tomato Gorgonzola Cream	
Country Fried Chicken	28
Deep Fried, Bone-In Chicken (Half Chicken), Bacon Braised Collards, Sweet Corn Pudding, Smothered in Cajun Cream	
16 Ounce Seared Ribeye* 	45
Char-Grilled with Goat Cheese Mashed Potatoes, Sautéed Vegetables, and Garlic Herb Compound Butter	
8 Ounce Filet Mignon* 	MKT
Char-Grilled with Goat Cheese Mashed Potatoes, Asparagus, and House Made Demi Glace	
Shrimp Scampi	28
Fresh Shrimp, Garlic & Herbs, White Wine, Butter, and Lemon Tossed in Linguine Pasta	
Linguine & Vegetables	26
Linguine, Garlic, Fresh Herbs, Mushrooms, Tomatoes, Squash, Artichoke Hearts, Onions, Roasted Red Peppers	
Crab Cakes	32
Lump Crab Cakes Creamed Garlic & Roasted Vegetable Cous Cous	
Seafood Platter	36
(Shrimp, Oysters, Flounder, & Scallops)	
Fried or Broiled 	
With Lowcountry Red Rice (Contains Pork) and Sautéed Vegetables	
Shrimp Platter	32
Oyster Platter	MKT
Flounder Platter	30

ADDITIONS

Shrimp 10 . Oysters MKT . Scallops MKT . Salmon* 12
Lobster Tail MKT . Chicken 9 . Crab Cakes 13

SIDES

Lowcountry Red Rice (Contains Pork) . Broccolini (+2) . Asparagus (+2)
Collard Greens (Contains Pork) . Sautéed Vegetables
French Fries . Sweet Potato Fries (+2)
Mashed Potatoes . Adluh Stone Ground Grits

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Those with allergies or special requests, please inform your server. Must be 18 years of age to order a protein other than well done. Only 4 separate checks offered to parties of 10 or more.

Parties of 8 or more are subject to an 20% gratuity.
Please inform your server if you are paying cash as we offer a 3.5% Cash/Debit Card Discount.